

辣妹子

風雲再起...江湖川菜

臺北・重慶・成都・上海

***SPICES! II***



291 - 6<sup>th</sup> Avenue & Clement  
San Francisco, Ca 94118  
Tel: (415) 752 - 8885

Open Daily: 12 p.m. till 12 a.m.

***Szechuan Trenz***

Please note that prices are subject to change without prior notice.

## 風雲再起 江湖佳肴 *SPICES ! ! Classic Plates*

62. 醬爆肉片	Pork in Mandarin Sauce	9.95
63. 醬爆雞丁	Diced Chicken in Mandarin Sauce	9.95
64. 雲腿白菜	Napa Cabbage Sautéed with Ham	9.95
65. 冬菇堂菜(素)	Chinese Black Mushroom w/ Green Bak Choi (Vegetarian)	9.95
66. 糟溜魚片	Fish Fillet Sautéed with Rice Wine Sauce	12.95
67. 醋溜魚片	Sweet & Sour Fish Fillet	12.95
68. 九層塔尤魚	• Squid Sautéed in Rice Wine Sauce & Basil	12.95
69. 九層塔雞塊	• Chicken Sautéed in Rice Wine Sauce & Basil	9.95
70. 九層塔大腸	• Pork Intestine Sautéed in Rice Wine Sauce & Basil	9.95

## 風雲再起 家庭套餐 *SPICES ! ! Family Meals*

(任選 3 樣 \$22.95 或 1 樣 \$8.95; 3 items for \$22.95 or \$8.95 for 1 item)

71. 芥蘭牛	Beef with American Broccoli
72. 時菜牛	Beef with Seasonal Vegetable
73. 香干肉絲	Pork with Shredded To Fu
74. 開洋白菜	Bak - Choi Vegetable with Dried Baby Shrimp
75. 火爆蒙古牛肉	• Fire - Burst ! Mongolian Beef
76. 魚香肉絲	• • Pork in Garlic Sauce
77. 麻辣肉絲	• • Numbing Chili with Shredded Pork
78. 公保雞	• • Kung - Pao Chicken
79. 麻婆豆腐	• • Ma - Po To Fu with Ground Pork
80. 家常豆腐	• • Family Style To Fu with White Wine Sauce
81. 泡椒肉絲	• Shredded Pork with Pickled Chili
82. 蝦仁豆腐	Shrimp To Fu
83. 羅漢素什錦(素)	Rohan Vegetarian Combination (Vegetarian)
84. 九層塔茄子(素)	• Eggplant with Fresh Garlic and Basil (Vegetarian)
85. 魚香茄子(素)	• Eggplant with Garlic Sauce (Vegetarian)
86. 干扁苦瓜(素)	• Dry Braised Bitter Melon (Vegetarian)
87. 雙冬豆腐(素)	Chinese Black Mushroom with To Fu (Vegetarian)
88. 炒土豆絲(素)	• Stir Fried Potato Strips (Vegetarian)

89. 干扁四季豆(素)	• Dry Braised String Beans (Vegetarian)
90. 蒜炒小白菜(素)	Stir - Fried green Bok-Choi with Garlic (Vegetarian)

## 風雲再起 特制麵類 *SPICES ! ! Noodle Plates*

91. 麻辣海鮮麵	• • Seafood Noodle Soup	8.25
92. 酸辣肥腸粉	• • Hot & Sour Pork Intestine Noodle Soup	7.25
93. 辣妹子涼麵(素)	• • SPICES! Cold Noodle (Vegetarian)	7.25
94. 擔擔麵	• Tan - Tan Noodle with Ground Pork	7.25
95. 麻辣紹子干麵	• Numbing Spicy Mandarin Noodle with Meat Sauce	7.25
96. 辣妹子炒麵	• • • SPICES! Special Chow Mien w/ Chicken, Pork & Shrimp	8.95
97. 星州炒米粉	• Singaporean Stir Fried Rice Stick Noodle w/ Pork	8.95
98. 上海炒粗麵	Shanghai Style Stir Fried Fat Noodle w/ Pork	7.25
99. 三鮮兩面黃	Triple Delight Pan Fried Crispy Noodle	9.95
100. 肉絲炒年糕	Shredded Pork Stir Fried with Rice Cake	8.95
101. 台式鴨腿肉燥湯麵	Taiwanese Noodle Soup with Fried Duck	7.95
102. 台式豬肝湯麵	Taiwanese Noodle Soup with Pork Liver	7.25
103. 沙茶炒米粉	Satay Stir Fried Rice Stick Noodle w/ Pork	8.95

## 風雲再起 特別碟飯 *SPICES ! ! Special Rice Plates*

104. 台式鴨腿肉燥飯	Taiwanese Fried Duck over Rice	7.95
105. 云腿炒飯	Chinese Ham Fried Rice	8.95
106. 蝦仁炒飯	Shrimp Fried Rice	8.95
107. 香干肉絲飯	Pork with Shredded To Fu over Rice	6.95
108. 芥蘭牛肉飯	Beef with American Broccoli over Rice	6.95
109. 時菜牛肉飯	Beef with Seasonal Vegetable over Rice	6.95
110. 豆腐蝦仁飯	To Fu Shrimp over Rice	6.95
111. 什錦炒飯	Combination Fried Rice w/ Chicken, Pork & Shrimp	8.95
112. 辣妹子炒飯	• • • SPICES! Special Fried Rice w/ Chicken, Pork & Shrimp	8.95
113. 公保雞飯	• • Kung - Pao Chicken over Rice	6.95
114. 麻辣肉絲飯	• • Numbing Chili with Shredded Pork over Rice	6.95
115. 麻婆豆腐飯	• • Ma - Po To Fu with ground pork over Rice	6.95

116. 火爆蒙古牛肉飯	• Fire - Burst ! Mongolian Beef over Rice	6.95
117. 魚香肉絲飯	• Pork in Garlic Sauce over Rice	6.95
118. 魚香茄子飯(素)	• Eggplant in Garlic Sauce over Rice (Vegetarian)	6.95
119. 素什錦飯(素)	Mixed Vegetable over Rice (Vegetarian)	6.95

## 風雲再起 特別湯類 *SPICES ! ! Special Soups*

		小 / S	大 / L
120. 玉米湯	Minced Chicken Corn Soup	6.95	7.95
121. 酸菜魚片湯	Fish Fillet w/ Pickle Cabbage Soup	6.95	7.95
122. 竹筴青瓜湯(素)	Bamboo Skin with Squash (Vegetarian)	6.95	7.95
123. 豬肝菠菜豆腐湯	Pork Liver w/ Spinach & To Fu Soup	6.95	7.95
124. 酸辣湯	• Hot & Sour Soup	6.95	7.95

## 特色火鍋、沙鍋 *SPICES ! Specialty Hot Pots*

(加粉絲或麵條 \$3.00; Add Rice Noodle or Noodle for \$3.00)

125. 海鮮鍋	Seafood Pot	20.95
126. 豆腐鍋	To Fu Pot	18.95
127. 羊肉鍋	• • • Lamb Pot	18.95
128. 土匪雞火鍋	• • • "Bandit" Chicken Casserole	18.95
129. 麻辣江湖鍋	• • • Numbing Spicy Combo Casserole	20.95
130. 水淹七軍	• • • Whole Fish in Flaming RED Oil	Seasonal

(特味水煮全魚鍋)

• = 小紅 / Spicy; • • = 中紅 / Very Spicy; • • • = 大紅 / Extremely Spicy

Please note that there will be a 18% gratuity charge for party of 6 or more.  
Minimum charge per person is \$8.00 at night.



## 風雲再起 之 雄霸四方 *SPICES ! // House Specialties*

1. 吐魯番孜然羊	●● Cumin Lamb	12.95
2. 丐幫魚香圓蹄	● Pork Shoulder in Garlic Sauce	16.95
3. 張飛牛(冷)	● Smoked Beef Shank (Cold)	6.95
4. 避風塘干貝	● Scallop Snowed with Fried Garlic	15.95
5. 巴蜀粉蒸肉	● Chinese Bacon Steamed with Spicy Flour	9.95
6. 青城山咸臘肉	● Chinese Smoked Salty Ham Stir Fried w/ Leek	10.95
7. 東廠陳皮牛雞	● Orange Beef or Chicken	10.95
8. 武當竹筴豆腐(素)	Bamboo Skin with To Fu (Vegetarian)	9.95
9. 峨嵋潑辣魚片	●●● Fish Fillet with Vermicelli	12.95
10. 香辣雙槍將(蟹)	●●● Crab with Spicy Black Bean Sauce	Seasonal
11. 避風塘蟹	● Crab Snowed with Fried Garlic	Seasonal

## 風雲再起 巴蜀私房菜 *SPICES ! // Szechuan Trenz*

12. 五更腸旺	●● Pork Intestine with Pork Blood Casserole	9.95
13. 五更海鮮	●● Assorted Seafood in Spicy Casserole	12.95
14. 回鍋肉	● Twice Cooked Chinese Bacon	9.95
15. 火爆豬肚	● Fire - Burst ! Pork Stomach	8.95
16. 火爆肝腰	● Fire - Burst ! Pork Kidney and Liver	9.95
17. 公保干貝	● Kung - Pao Scallop	15.95
18. 公保尤魚	● Kung-Pao Squid	12.95
19. 峨嵋鱗絲(粉絲)	●●● Shredded Eel with Vermicelli	12.95
20. 干扁鱗絲	●● Dry - Braised Eel Strips	12.95
21. 三椒干煸雞	●● Three Spiced Chicken Wings	9.95
22. 三椒干煸大腸	●● Three Spiced Pork Intestine	9.95
23. 豆花牛/雞	● Silky To Fu with Beef or Chicken	9.95
24. 豆花海鮮	● Silky To Fu with Seafood	12.95
25. 水煮牛/雞	●●● Beef or Chicken Bowl with flaming RED Oil	9.95
26. 水煮魚片	●●● Fish Fillet Bowl with flaming RED Oil	12.95
27. 重慶辣子魚片	●●● Fish Fillet with Explosive Chili Pepper	12.95
28. 重慶辣子豆腐(素)	●●● Fried To Fu w/ Explosive Chili Pepper (Vegetarian)	9.95
29. 重慶辣子蝦	●●● Shrimp (with shell) with Explosive Chili Pepper	12.95
30. 腸旺魚片	●●● Fish Fillet with Pork Intestine	12.95

31. 豆腐魚片	●● Sautéed Fish Fillet with To Fu	12.95
32. 椒泥魚片	● Numbing Spicy Fish Fillet	12.95
33. 豆瓣鮮魚	●●● Family Style Whole Fish	Seasonal
34. 清蒸全魚	Steam Whole Fish with Scallion & Ginger	Seasonal
35. 糖醋全魚	Sweet & Sour Whole Fish	Seasonal

## 風雲再起 江湖小點 *SPICES ! // Snacks*

36. 麻辣腰花	●● <i>SPICES !</i> Numbing Spicy Pork Kidney	6.25
37. 夫妻肺片	●● Hot & Spicy Beef Combination	6.25
38. 蒜泥白肉	●● Spicy Chinese Bacon with Garlic	6.25
39. 麻辣牛筋	●● Numbing Spicy Beef Tendon	6.25
40. 鹽酥雞	● Salt & Pepper Chicken Tender	6.95
41. 鹽酥尤魚	● Salt & Pepper Squid	7.95
42. 紅油耳片	● Spicy Pig Ear with RED Oil	4.95
43. 紅油豆干(素)	● Bean Curd with RED Oil (Vegetarian)	4.95
44. 麻辣生腸	●● Numbing Spicy Pork Intestine	6.25
45. 麻辣豬肚	●● Numbing Spicy Pork Stomach with RED Oil	6.25
46. 麻辣三絲(素)	●● Spicy Vermicelli, Turnip & Carrot (Vegetarian)	4.25
47. 麻辣海帶絲(素)	●● Numbing Spicy Seaweed (Vegetarian)	4.25
48. 麻辣涼粉(素)	●● Numbing Spicy Salad Noodle (Vegetarian)	4.95
49. 蔥油涼粉(素)	Scallion Salad Noodle (Vegetarian)	4.95
50. 口水雞塊	●● Cold Free Range Chicken w/ RED Oil	7.95
51. 棒棒雞	●● Bon-Bon Cold Free Range Chicken w/ Sesame Sauce	7.95
52. 麻辣黃瓜(素)	● Numbing Spicy Cucumber (Vegetarian)	4.25
53. 涼拌黃瓜(素)	Marinated Cucumber (Vegetarian)	4.25
54. 上海燻魚	Smoked Fish in Shanghai Style	6.25
55. 五香素鵝(素)	To Fu Skin Braised with Five Spices (Vegetarian)	6.25
56. 花生豆干(素)	Cubed Bean Curd with Peanuts (Vegetarian)	4.95
57. 鹽水鴨	Sliced Duck Simmered in Salty Broth	6.25
58. 脆皮鴨塊	Crispy Salty Duck	6.25
59. 酥炸豆腐(素)	Deep Fried To Fu (Vegetarian)	5.25
60. 蔥油餅 (15mins) (素)	Scallion Pancake (Vegetarian)	4.25
61. 紅油炒手 (15mins)	● Won Ton in RED Oil	6.25